

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	FOOD SERVICE GENERAL	33	1	No
BULKHEADS AND DECKHEADS IN VARIOUS GALLEYS, PANTRIES, AND PROVISION WALK-IN REFRIGERATORS HAD LOOSE PROFILES OR VENT COVERS, EXPOSED ELECTRICAL CABLES, PIPING, AND ATTACHED BOXES WHICH MADE CLEANING DIFFICULT. WHERE POSSIBLE, ATTEMPTS HAVE BEEN MADE TO SEAL LOOSE AREAS. Continuous efforts are made to rectify the deficiencies mentioned above.				
2	FOOD SERVICE GENERAL	20	2	No
INTERIORS OF THE OLDER REACH-IN REFRIGERATORS OF VARIOUS SIZES IN AREAS SUCH AS BUFFET PREPARATION PANTRY, PASTRY, PROVISIONS PREPARATION ROOMS, AND LIDO BUFFET HAD EXPOSED PIPING, WIRING, FAN UNITS, AND INSULATION WHICH MADE CLEANING DIFFICULT. Continuous efforts are made to rectify the deficiencies mentioned above.				
3	FOOD SERVICE GENERAL	21	1	No
A DIFFICULT TO CLEAN GAP WAS NOTED AROUND THE DRAINS OF ALL THE DEEP FRYERS WHICH WAS DIFFICULT TO ACCESS AND PROPERLY CLEAN. Personnel have been instructed to pay special attention in Difficult Access areas, while conducting cleaning				
4	FOOD SERVICE GENERAL	27	1	No
THE AREAS AROUND THE DRAIN FOR THE DEEP FRYERS WAS SOILED WITH GREASE ACCUMULATIONS. Personnel have been instructed to pay special attention in Difficult Access areas, while conducting cleaning				
5	FOOD SERVICE GENERAL	37	1	No
HIGH HEAT AND HUMIDITY WAS PRESENT IN GALLEYS THROUGHOUT, INCLUDING SPECIALTY SPACES AND DISHWASH AREAS. PERSONNEL WORKING IN THESE AREAS WERE PERSPIRING PROFUSELY. By the time of the inspection the A/C system in this area was shut down due to technical problems. Deficiency has been corrected immediately. The situation was explained to the inspector.				
6	MAIN GALLEY - HOT GALLEY	21	1	No
A DIFFICULT TO CLEAN GAP WAS PRESENT AROUND THE EXTERIOR OF THE CHUTE GREASE CATCH FOR THE 3 GRILLS/GRIDDLES. THE GREASE PAN HOUSING WAS MODIFIED TO MAKE EASIER TO CLEAN, BUT SOME SEALING SHOULD ALSO BE DONE AT THE CHUTE AREA. Sealing and spot welding has been done to close gaps.				
7	MAIN GALLEY - HOT GALLEY	21	1	No
THE TWO STACKED OVENS WERE IN HOLDING MODE AND FILLED WITH COOKED RIBS AND CHILI WHICH WERE AT PROPER HOLDING TEMPERATURES. THERE WAS NO AMBIENT AIR THERMOMETER INTEGRAL TO THE OVENS AND NONE HANGING INSIDE. Thermometer will be provided accordingly.				
8	MAIN GALLEY - HOT GALLEY	29	0	Yes
THE DISTANCE FROM THE ENTIRE RANGE BANK ON THE FORWARD LINE WAS GREATER THAN 25 FEET TO EITHER OF THE TWO HANDWASH STATIONS LOCATED IN THE HOT GALLEY. Hand was station to be installed in dry dock.				
9	MAIN GALLEY - BEVERAGE STATION	29	0	Yes
A LARGE DECK STAND WAS SET UPRIGHT AND LEANING AGAINST THE HANDWASH STATION IN THIS SPACE. Proper procedures were presented to the crew to avoid re-occurrence in the future.				
10	MAIN GALLEY - DISHWASH	22	2	No
THE ONLY GLASSWASH UNIT FOR THIS AREA WAS POSTED OUT OF ORDER. THE NECESSARY REPLACEMENT PARTS WERE ORDERED 17 OCTOBER 2003. Purchasing department has been advice to provide spare parts as soon as possible.				
11	MAIN GALLEY - DISHWASH	22	2	No
DISHWARE RACKS WERE STORED ON THE DECK IN THIS AREA. Pallet has been provided to store racks on top				

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12 MAIN GALLEY - DISHWASH

24

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Yes

WHILE IN ACTIVE USE, THE FINAL DISHWASH FINAL SANITIZING RINSE WAS MEASURED AT 188 °F AT THE DISH SURFACE, GIVING A MANIFOLD TEMPERATURE OVER 200 °F.

Temperature has been corrected, proper heating adjustment and thermostat checked.

13 MAIN GALLEY - DISHWASH

22

2

No

THE FINAL RINSE GAUGE ON THE IN-USE DISHWASH MACHINE REGISTERED 40 °F OUT OF CALIBRATION.

Gauge to be recalibrated

14 MAIN GALLEY - SOUP/VEGETABLE STATION

20

2

No

THE ONLY BLAST CHILLER UNIT ON THE SHIP WAS POSTED OUT OF ORDER. THE SHIP ORDERED PARTS IN SUMMER OF 2003.

Purchasing department has been advice to provide spare parts as soon as possible.

15 MAIN GALLEY - COLD PANTRY

20

2

No

PEELING SEALANT WAS NOTED ON THE BACK PLATE OF THE SLICER. THE BACK PLATE APPEARS TO BE SEAMLESS AND NO SEALANT IS NEEDED WHERE THE TWO METALS JOIN.

As per recommendation of USPH Inspector Mr. Jaret T. Ames, sealant has been removed.

16 MAIN GALLEY - COLD PANTRY

16

0

Yes

ONE FULL PAN OF ASSORTED CUT MELONS IN UNDERCOUNTER REFRIGERATOR #2 HAD INTERNAL TEMPERATURES OF 50 °F. THE ITEMS WERE PREPARED TWO HOURS EARLIER. THE PAN WAS IMMEDIATELY TRANSFERRED TO A FREEZER.

Proper food preparation procedures have been revised.

17 MAIN GALLEY - POT WASH

22

2

No

A LARGE PILE OF SOILED DISHWARE WAS STACKED ON THE CLEAN LANDING DURING OPERATION OF THE POT WASH PROCESS. AN UNUSED DECK STAND WAS PRESENT ALONG THE ADJACENT CORRIDOR FOR STORAGE OF SOILED ITEMS.

Proper cleaning procedures have been revised.

18 MAIN GALLEY - BUFFET PANTRY

26

0

Yes

A HEAVY MOLD DEBRIS WAS NOTED ALONG THE BOTTOM INTERIOR OF REACH-IN REFRIGERATOR #6, BELOW THE DRAIN PAN.

Area has been cleaned and sanitized.

19 MAIN GALLEY - BUFFET PREP AND PASTRY

11

0

Yes

ONE COOK IN THE BUFFET PREPARATION PANTRY HAD A SIGNIFICANT SKIN CONDITION ON BOTH HANDS WHICH LEFT AREAS OF PEELING SKIN. ADDITIONALLY, THIS WORKER HAD SMALL, UNCOVERED CUTS ALONG MORE THAN ONE FINGER WHICH WERE NOT FULLY HEALED. NO WORK WAS BEING DONE IN THE AREA AT THE TIME. ONE WORKER IN THE PASTRY HAD A SMALL, UNCOVERED CUT ON THE INDEX FINGER WHICH WAS NOT FULLY HEALED. NO WORK WAS BEING DONE AT THE TIME OF INSPECTION.

New procedures has been implemented where the Chef and Doctor conduct routine inspections to Galley personnel to correct deficiency.

20 MAIN GALLEY - PASTRY

21

1

No

THE 6 DOOR PANELS ON THE TOP OF THE LARGE ICE CREAM CHEST FREEZER HAD LOOSE GASKETS OR THE GASKET END JOINTS WERE SPLIT OPEN, LEAVING A DIFFICULT TO CLEAN OPEN VOID.

Gaskets have been replaced.

21 MAIN GALLEY - BAKERY

21

1

No

THE LARGE, COUNTER MOUNTED BREAD SLICER WAS ELEVATED ONLY 1/2 INCH ABOVE THE COUNTER, MAKING THE AREA BENEATH DIFFICULT TO CLEAN.

Bread slicer has been elevated to 6 inches, providing easy to clean area.

22 MAIN GALLEY - BAKERY

27

1

No

THE COUNTERTOP BENEATH THE LARGE BREAD SLICER WAS SOILED WITH ACCUMULATED BREAD DEBRIS.

Area has been cleaned

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
23	FOOD SERVICE GENERAL	19	2	No	<p>IN BOTH THE CREW MESS AND LIDO BUFFET BEVERAGE STATIONS REFILLING IS PERMITTED AT THE VITALITY JUICE MACHINES, BUT THE DISPENSING TRIGGERS ARE NOT DESIGNED TO PREVENT CONTAMINATION OF THE LIP-CONTACT AREA OF THE DRINKING CUPS.</p> <p>Validity has been contacted to provide appropriate triggers.</p>
24	CREW GALLEY	26	0	Yes	<p>CARBONIZED OIL RESIDUE WAS VISIBLE ON THE PREVIOUSLY CLEANED DOUBLE DEEP FRYER COILS.</p> <p>Continuous cleaning of carbonized oil residue, cleaning program in place.</p>
25	POT WASH	37	1	No	<p>WATER WAS DRIPPING CONTINUOUSLY FROM THE DECKHEAD INTO THE WASH SINK.</p> <p>Leaking pipe has been repaired.</p>
26	CREW GALLEY - DISHWASH	37	1	No	<p>CONDENSATE WAS PRESENT ALONG THE DECKHEAD OVER THE IN-USE DISHWASH MACHINE AND WATER WAS DRIPPING TO SURFACES BELOW.</p> <p>Modification of ventilation system to be corrected in dry dock.</p>
27	CREW GALLEY - DISHWASH	22	2	No	<p>THE FINAL RINSE SPRAY NOZZLES WERE MOSTLY CLOGGED OR PRODUCING A SINGLE WATER STREAM DURING ACTIVE USE OF THE CONVEYOR DISHWASH MACHINE.</p> <p>New nozzles have been installed.</p>
28	CREW GALLEY - DISHWASH	24	0	Yes	<p>THE DISH LEVEL FINAL RINSE TEMPERATURE MEASURED DURING ACTIVE USE OF THE CONVEYOR DISHWASH MACHINE RANGED FROM 155-159 °F, AFTER REPEATED TESTS.</p> <p>Temperatures has been corrected as per requirements.</p>
29	CREW MESS - BUFFET LINE	19	0	No	<p>THERE WAS NO SNEEZE SHIELD INSTALLED AT THE ENTRY TO THE HOT BUFFET SECTION. CREW FORM A LINE DURING SERVICE WHICH EXPOSES THE ENTIRE LINE TO CONTAMINATION FROM COUGH OR SNEEZE.</p> <p>Sneeze guards have been installed.</p>
30	MAIN DINING ROOM	21	1	No	<p>ALL WAITER STATION LOWER DIRTY SECTIONS WERE UNFINISHED COMPARTMENTS, WITH PAINTED CONCRETE DECKING AND BULKHEAD PANELS. LARGE GAPS WERE PRESENT AT PANEL JOINTS IN EACH.</p> <p>Installation of proper stainless steel trays is in progress.</p>
31	MAIN DINING ROOM	36	0	No	<p>THERE WAS NO INSTALLED ARTIFICIAL LIGHTING AT THE WAITER STATIONS TO PROVIDE THE MINIMUM 220 LUX FOR CLEANING.</p> <p>Artificial lighting will be installed in all waiter stations in the dining room, additional lights have been ordered.</p>
32	OFFICERS MESS - PANTRY	22	2	No	<p>THE DISHWASH MACHINE WAS OUT OF ORDER, WITH A PARTS REQUEST FROM SEPTEMBER 2003.</p> <p>Purchasing department has been advice to provide spare parts as soon as possible.</p>
33	OFFICERS MESS - PANTRY	19	2	No	<p>AN ICE SCOOP WAS STORED IN A COVERED BIN OF ICE WHERE THE SCOOP HANDLE WAS IN CONTACT WITH THE ICE.</p> <p>Proper storage for ice scoop has been provided.</p>
34	OFFICERS MESS - BUFFET	19	2	No	<p>DURING LUNCH SELF-SERVICE AN UNCOVERED AND UNSHIELDED BASKET OF BREAD ROLLS, CONTAINER OF COLD TOMATO SOUP, AND PLATTER OF VARIOUS DESSERTS WERE ON DISPLAY.</p> <p>Sneeze guard has been provided in this area.</p>

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35	POTABLE WATER - BUNKERING/PRODUCTION	03	0	Yes	
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POTABLE WATER WAS CHLORINATED BELOW 2 PPM FOR OVER 4 HOURS OVER A FEW DAYS IN OCTOBER 2003 AND FEBRUARY 2004 WITHOUT ADJUSTMENT OF THE SYSTEM OR EXPLANATION, PER THE PRODUCTION/BUNKERING LOG BOOK.

[Procedures have been reviewed.](#)

36	AIR SYSTEMS - VENTILATION FAN ROOMS	41	0	No	
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SEVERAL METAL PARTS, INCLUDING A RUSTY PULLEY, PIPING, AND A LARGE PIECE OF SHEET METAL WERE FOUND STORED INSIDE FAN UNIT #4 IN FAN ROOM #1. THE PARTS WERE SAID TO BE FROM REPAIR WORK CONDUCTED APPROXIMATELY ONE MONTH AGO. THEY WERE IMMEDIATELY REMOVED.

[Metal pieces were removed](#)

37	LIDO - DISHWASH	22	2	No	
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SEVERAL DISHWARE RACKS WERE STACKED AND STORED DIRECTLY ON THE DECK DURING ACTIVE USE OF THE CONVEYOR DISHWASH MACHINE.

[Storage rack has been provided.](#)

38	LIDO BAR	21	1	No	
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THE DOOR GASKETS ON THE FRONT BAR UNDERCOUNTER REFRIGERATORS WERE SPLIT, LEAVING OPEN CHANNELS WHICH ARE DIFFICULT TO CLEAN.

[Gaskets have been replaced.](#)

39	CAROUSEL BAR	29	0	Yes	
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THE HANDWASH STATION IN THE PANTRY WAS APPROXIMATELY 28 FEET FROM THE FRONT BAR PREPARATION AREA.

[Hand was station to be installed in dry dock.](#)

40	PACIFIC BAR	21	1	No	
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OPEN HOLES WERE PRESENT ON TOP OF THE FRONT BAR COUNTER, MAKING PROPER CLEANING DIFFICULT.

[Holes covered with stainless steel.](#)

41	PIRATES COVE BAR	22	2	No	
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THE DISHWASH MACHINE HAS BEEN OUT OF ORDER FOR SEVERAL MONTHS. A PARTS ORDER HAS BEEN SUBMITTED.

[Purchasing department has been advice to provide spare parts as soon as possible.](#)

42	COMMENT	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .